

November 2019

KLWM







## 2018 ROERO ARNEIS TENUTA LA PERGOLA

**With all the attention** paid to Barolo and Barbaresco—and, to a slightly lesser extent, Barbera and Dolcetto—you might think Italy’s Piedmont is home only to notable red wines. One sip of this luscious, chalky Arneis, though, proves that at least one kind of white wine from the region can be just as worthy of space on your table as those renowned *vini rossi*. For centuries, Arneis served primarily to soften Nebbiolo (in Barolo) and Barbera. Since the 1960s and 1970s, however, it has found its own solo act, especially in the hills of Roero, northeast of Alba and the Barolo DOCG. Roero is the longtime home of Arneis and probably the best *terroir* for it. The sandy soils here—as opposed to the clay-rich soils around nearby towns—help to foster Arneis’s aromatic expression and provide elegance in the wines. Tenuta La Pergola’s Roero Arneis is not flamboyant, but its pretty, crisp, and precise notes of pear, peach, and chamomile—along with the price—were enough to seduce Kermit and Dixon when they came across a carafe of it at a roadside café in Piedmont several years ago. Open it as an apéritif or alongside some pasta with shellfish or ricotta and spinach, and discover another stellar white wine value from Italy. —TOM WOLF



**\$16.00** per bottle

**\$172.80** per case

					
2018 Roero Arneis Tenuta La Pergola	Arneis	Vines planted in 1995 Sand	Serve cold 46–52° F Do not decant	Chamomile, pear, peach Precise, crisp, chalky	Drink now
2017 Toscana Rosso “Monteleccio” Sesti	Sangiovese	15-year-old vines Oceanic sediment	Serve slightly cool 58–62° F Decant optional	Cherries, mint, rhubarb Explosive, deep, concentrated	Drink now through 2025

## KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at [wineclub@kermityllynch.com](mailto:wineclub@kermityllynch.com).

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## 2017 TOSCANA ROSSO “MONTELECCIO” SESTI

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**M**ontealeccio is the Usain Bolt of Sesti’s Olympian lineup: explosive, flashy, and *usually* built for the relatively short-distance sprint. Sourced from Sangiovese grapes in oceanic sediment in the heart of the Brunello di Montalcino appellation, this bottling is divided from the Brunello and Rosso di Montalcino in the cellar, where Elisa Sesti and her father, Giuseppe, decide which barrels hold the juice best suited for each bottling. Derived from the Latin name for Montalcino—“hill of the holm oaks”—Monteleccio is an enormously pleasurable, populist wine that evokes juicy, ripe cherries, rhubarb, and a touch of mint. This *rosso* is filled with class, but it doesn’t take itself too seriously. That said, even though Usain Bolt is probably best known for the 100-meter dash, he also holds the world record for the 200-meter. Have you ever seen him run more? I haven’t, but I bet he’d stun even in the 400-meter. This Monteleccio can probably also go the distance beyond the short, explosive sprint we love it for, particularly in the hot, dry 2017 vintage, which resulted in a *rosso* with unusual depth, concentration, and staying power.

—TOM WOLF

**\$27.00** *per bottle*      **\$291.60** *per case*



*The Sesti estate*

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## FARRO RISOTTO WITH WILD MUSHROOMS

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BY CHRISTOPHER LEE

*Farro is a delicious, ancient whole-grain wheat well known in Italian cooking, and it is wonderful when prepared like risotto. I recently enjoyed the Tenuta La Pergola Roero Arneis with this dish. For a quick and easy chicken stock, buy a pound and a half of wings, backs, and necks and simmer them for an hour in water with a small piece of bay leaf and nothing else, or perhaps an onion or shallot skin, if you have one lying about. Be sure to skim the top of the stock after it comes to the simmer, but don't worry too much about the fat on its surface. If you wish to make the dish vegetarian, omit the pancetta and use water flavored with a bay leaf instead of chicken stock.*

1 ounce pancetta, sliced into postage  
stamp-size pieces

1 ounce olive oil

3 ounces unsalted butter

1½ pounds wild mushrooms such as porcini,  
chanterelles, hedgehogs, black trumpets,  
or a mix thereof, sliced ½ inch thick

1 clove garlic, peeled, thinly sliced

3½ cups homemade chicken stock,  
or water with bay leaf

½ small yellow onion, peeled,  
finely chopped

½ pound farro, covered with water,  
soaked overnight in fridge

2 ounces dry white wine

½ tablespoon salt

¼ teaspoon nutmeg, grated

2 ounces Grana Padano or  
Parmigiano, finely grated

¼ teaspoon Tellicherry peppercorns

Sauté pancetta in olive oil over low heat for 1 minute. Set aside. Melt 1 ounce butter in pan. Add mushrooms and garlic, and sauté until mushrooms are wilted and juices are reabsorbed. Set mushrooms aside. In a small saucepan, heat stock or water and hold over low heat. Add 1 ounce butter and onion to sauté pan and cook uncovered until onions are soft. Add farro and sauté gently, stirring, for 2 minutes. Deglaze with white wine and cook until dry. Ladle hot stock—about two 8-ounce ladles full—onto farro to cover by ¼ inch. Add ½ tablespoon salt and stir vigorously for 1 minute. Keep at a robust simmer, stirring gently with a wooden spoon to help farro release its starch. When liquid drops below surface of farro, add more stock in scant cups to again cover farro by ¼ inch. Continue process until farro is tender and cooked through and retains a bit of firmness. You may not use all of the water or stock. Farro should be soft and creamy. Stir in mushroom mixture and cook for 2 minutes. Remove from heat and taste for salt; adjust if needed. Off heat, stir in remaining 1 ounce butter, nutmeg, and a quarter of the grated cheese. Spoon farro onto warm plates, grind fresh black pepper on top, and sprinkle with remaining Grana Padano or Parmigiano.

*Serves 4 as a starter*